

Please see reverse side for drink menu.

Gratuity of 18% will be added to all parties of 6 or more people.

CLASSIC FAVORITES

Sunrise Breakfast **\$9.00**

Two eggs cooked to order with your choice of Applewood smoked bacon, sausage or Canadian bacon. Choice of side and biscuit or toast.

Heavenly Hash **\$11.00**

A mound of hash browns with onions, peppers, tomatoes, diced ham, cheese & jalapenos. Topped with two eggs cooked any style.

Southern Style Biscuits **\$7.00**

Traditional Southern style biscuits smothered in sausage gravy.

OMELETS AND MORE

Floridian Omelet **\$11.00**

Three egg omelet with sautéed garlic, shallots, tomato and mushrooms, folded with goat cheese crumbles. Garnished with sour cream, guacamole, pico de gallo & scallions. Choice of side and biscuit or toast.

Create Your Own **\$10.00**

Make your own omelet with up to four items: Applewood smoked bacon, diced ham, sausage, mushrooms, tomato, onion, roasted peppers, cheese or spinach; folded with three fluffy eggs. Choice of side and biscuit or toast.

Fiesta Melt **\$9.00**

Chorizo infused scrambled eggs folded with pepper jack cheese & fresh pico de gallo on grilled caramelized onion flat bread. Served with a choice of side.

Southern Benedict **\$11.00**

Two cheese grit cakes covered with country ham, poached eggs and hollandaise served over a bed of hash browns.

Fresh Start Plate **\$7.50**

Diced cantaloupe, pineapple and honey dew, with red grapes and strawberries. Served with your choice of muffin.

GRIDDLE CORNER

French Roll Toast **\$9.00**

Thick slices of jumbo cinnamon rolls dipped in vanilla and nutmeg laced egg wash. Grilled golden brown and served with a drizzle of buttermilk syrup.

Homemade Buttermilk Pancakes **\$6.75**

Three fluffy cakes served with maple syrup and topped with powdered sugar.

Sunrise Waffle **\$8.50**

Topped with fresh strawberries and whipped cream. Served with maple syrup.

BREAKFAST BOWLS

All bowls served with two eggs cooked any style with choice of biscuit or toast.

Cajun Bowl **\$12.00**

Spicy gator sausage over American fries with onions, peppers, okra and cheddar jack cheese. Topped with hollandaise and a drizzle of Louisiana hot sauce.

Emerald Coast Bowl **\$15.00**

Lump crab meat sautéed with garlic and white shrimp seasoned with old bay over hash browns with Pico De Gallo, avocado, goat cheese and Santa Rosa Hollandaise.

Classic Hash Bowl **\$10.00**

Corned beef hash mixed with grilled onion and bell pepper. Topped with two eggs, sliced scallions and a drizzle of sriracha ketchup.

Goin' to the Beach Bowl **\$11.50**

Roasted plantains, crunchy granola and mixed berries over acai puree blended with vanilla yogurt, honey and fresh bananas. Served with your choice of muffin.

À LA CARTE

One Egg/Two Egg **\$1.85/3.50**

Sausage Links **\$3.50**

Sausage Patties **\$3.50**

Applewood Smoked Bacon **\$3.50**

Canadian Bacon **\$3.50**

Sausage Gravy **\$2.85**

English Muffin **\$2.00**

Cereal with Milk **\$3.25**

Oatmeal **\$3.50**

Hash Browns **\$3.00**

American Fries **\$3.50**

Banana Nut or Blueberry Muffin **\$2.75**

White or Wheat Toast **\$1.25**

Buttermilk Biscuit **\$2.50**

Grits **\$2.50**

Pancake **\$1.95**

Fruit **\$4.95**

Buttermilk Syrup **.75¢**

Bagel & Cream Cheese **\$3.50**

Wild Fire Wedge **\$12.00**

KID'S BREAKFAST

Pancakes **\$6.50**

Two small buttermilk pancakes served with your choice of Applewood smoked bacon or sausage.

Kids Breakfast **\$6.50**

Two eggs cooked any style. Served with your choice of Applewood smoked bacon or sausage. Choice of biscuit or toast.

French Toast **\$6.50**

Cinnamon French toast served with your choice of Applewood Smoked bacon or sausage. Served with maple syrup for dipping.